SEPTEMBER 21, 1964

THE UNIVERSITY OF MICHIGAN
OCT
PERIODICAL READING ROOM

INTERNATIONAL CODE OF FOOD STANDARDS

FOREIGN FOOD LAWS

SPECIAL REQUIREMENTS IN EUROPE FOR BEEF, CATTLE

FOREIGN AGRICULTURE

Including FOREIGN CROPS AND MARKETS

A WEEKLY MAGAZINE OF THE UNITED STATES DEPARTMENT OF AGRICULTURE
FOREIGN AGRICULTURAL SERVICE

FOREIGN AGRICULTURE

Including FOREIGN CROPS AND MARKETS

SEPTEMBER 21, 1964

VOL II • NUMBER 38

USDA inspector uses U.S. color standards for orange juice to evaluate color of juice sample. As the article on the opposite page explains, international standards are now being drafted to form a Codex Alimentarius.

Contents

3 Codex Alimentarius

5 Foreign Food Laws Can Restrict Trade

7 France Steps Up Promotion of Its Farm Products

8 Livestock Holds Potential for Turkey's Farm Economy

10-12 Market Development

- Factors in Selling U.S. Cattle, Beef to Europe Include Price and Special Import Preference
- U.S. and Eastern Vegetable Oil Experts To Meet at Tehran To Discuss Production and Marketing
- Value of U.S. Soybeans Tops Chinese in Japanese Analysis
- U.S. Leather Stars Paris' Semaine du Cuir
- Soviet Officials in Canada
- First of New-Crop Western White Wheat Arrives in Japan
- Four U.S. Commodity Groups Exhibit at 28th Levant Fair
- Amendent to U.S. Pear Act

13 World Crops and Markets (Commodity index on page 16)

Orville L. Freeman, Secretary of Agriculture

Dorothy H. Jacobson, Assistant Secretary for International Affairs

Raymond A. Ioanes, Administrator, Foreign Agricultural Service

Editor: Alice Fray Nelson **Associate Editor:** Ruth A. Oviatt

Advisory Board:

W. A. Minor, Chairman; Wilhelm Anderson, Burton A. Baker, Douglas M. Crawford, John H. Dean, F. Leslie Erhardt, David L. Hume, Robert O. Link, Kenneth W. Olson, Donald M. Rubel.

This magazine is published as a public service, and its content may be reprinted freely.

Foreign Agriculture is published weekly by the Foreign Agricultural Service, United States Department of Agriculture, Washington, D. C. 20250. Use of funds for printing this publication has been approved by the Director of the Bureau of the Budget (December 22, 1962). Yearly subscription rate is $7.00, domestic, $9.25 foreign; single copies are 20 cents. Orders should be sent to the Superintendent of Documents, Government Printing Office, Washington, D. C. 20401.

U.S. technicians test nonfat dry milk

CODEX ALIMENTARIUS

Now underway, this international code of food standards will provide a common language for trade and a yardstick for determining value.

By NATHAN KOENIG, *Chairman*
U.S. FAO Interagency Subcommittee on Codex Alimentarius

In recent years the development of trading areas throughout the world, improved transportation, and new food technology have all accelerated the pace of international trade in food, bringing about a new urgency for the establishment of standards that would facilitate international trading and also provide essential safeguards for protecting consumer health and insuring fair practices.

Many organizations and groups responded to meet this intensified need for food standards, and many new bodies came into being to promulgate them. Duplication, confusion, and conflict resulted, so that it soon became apparent that international food standards needed to be simplified and harmonized on a broad basis.

This is now being done. Under the leadership of two United Nations groups—Food and Agriculture and World Health—an international code of food standards known as the Codex Alimentarius is underway. And from September 28 to October 7, the Codex Alimentarius Commission, which is carrying out the program, will meet in Geneva for its second session to study the standards that have been drafted so far. The Commission is open to all member governments of FAO and WHO, and it is expected that some 30 or more participating nations will be represented at the meeting.

How the commission works

The Commission represents a new and vital influence in the realm of international food standards. Its task is to allocate priorities in the development of standards and to coordinate and supplement the work of other bodies in this field. It is also responsible for finalizing the draft standards drawn up by its Expert Committees following consideration of views from all participating governments, and for publishing them in the consolidated Codex.

Mr. Koenig is Special Assistant to the Administrator, Agricultural Marketing Service, USDA.

In working out these standards certain principles are followed. A food standard, when appropriately supported and backstopped by practical standards for sampling, analysis, and other requisites, should aim at insuring the marketing of a sound, wholesome product, correctly labeled and presented. It should not be intended to affect consumer preference, but should aim at insuring that the consumer can know what he is buying.

These purposes served by a standard are especially important in providing buyers and sellers alike with a common language for local and long distance trading, and with a yardstick for determining value. Otherwise, the use of widely varying standards, particularly among countries, leads to misunderstandings and confusion in world trade, undue restrictions in trade, and added marketing costs.

Projects now underway

To get its program started, the Commission at its first session in 1963 allocated preparatory work on draft standards for various commodities in accordance with the list of priorities established by the joint FAO/WHO conference held in Geneva in 1962. As a result, the following work is now being done:

Fish and fishery products: The FAO Fisheries Division assumed leadership for the preparatory work and last February convened a meeting of fisheries experts from 12 countries. The recommendations resulting from the meeting will be considered at this month's Commission meeting.

Oils and fats: The United Kingdom chairs a worldwide Expert Committee for Oils and Fats—of animal, vegetable, and marine origin but excluding margarine and olive oil. At its first meeting in London last February, which was attended by representatives from 12 countries and 7 international organizations, draft standards were drawn up and submitted for review by the country representatives. Final draft standards for various fats and oils will be presented to the Commission.

Sugars: The United Kingdom also heads up the Expert Committee on Sugars. Its first meeting was held in London in March and was attended by representatives from 10 countries and 4 international organizations. Completed

Left, laboratory workers check purity of filter papers to be used in testing food samples. Above, inspector uses official drawings to evaluate quality of frozen broccoli.

draft standards are ready for submission to the Commission.

Fruit juices: Standards for fruit juices are being worked on by a committee of the Economic Commission for Europe in conjunction with the Codex Alimentarius Commission. Fifteen countries participated in the first meeting last April. Assignments for the development of standards for several fruit juices were made to various participants. Their work will be studied at a meeting early in 1965.

Cocoa products and chocolate: Switzerland is chairman of this Expert Committee, which has already held two meetings represented by 10 countries, but which has not yet completed its recommendations.

Food additives: The Expert Committee on Food Additives is functioning under the chairmanship of the Netherlands. Its task is to develop a draft list of acceptable additives and to survey and designate wherever possible proposed maximum levels for use of these additives in individual foods. Its first meeting was at The Hague in May.

Food hygiene: The United States is serving as chairman of the Expert Committee on Food Hygiene. At a meeting in Washington in May, standards were considered for foods other than meat and milk and milk products. Hygiene standards for meat are to be developed by the existing Joint FAO/WHO Panel on Meat Hygiene since it is the Commission's advisory body on this subject. A similar joint FAO/WHO committee of experts is handling hygiene and other standards for milk and milk products.

Processed fruits and vegetables: The United States is also chairing a worldwide Expert Committee on Processed Fruits and Vegetables—including dried products and jams and jellies. Its first meeting was held in Washington in May, and standards for several of the food items are being developed under the leadership of the various participants.

Meat and processed meat products: This Expert Committee is under the chairmanship of the Federal Republic of Germany, and its work is to develop (1) proposals for classification and grading for carcasses and cuts of beef, lamb, mutton, pork, and veal; and (2) definitions, labeling, and other requirements for such processed meat products as may be deemed desirable at this stage. The Committee is directed to work closely with the Joint FAO/WHO Committee on Meat Hygiene.

Honey: Austria is chairman of this Expert Committee.

Methods of analysis: Austria heads this also.

Also on the agenda

Work being undertaken by groups other than the Expert Committees which will be presented at this session of the Commission includes the following:

The International Standards Organization is developing methods of sampling for physically similar product groups and, where necessary, specific methods for important individual products. A progress report is to be given at the Commission's meeting. The ISO is also making a survey of work done by several interested organizations on methods of sampling and analysis for wheat.

The Secretariat of the Codex Alimentarius Commission is drafting a concise resume of food-labeling laws, particularly those in countries participating actively in the work of the Commission. This resume is to cover provisions dealing with identity, net contents designations, indication of manufacturer, and special requirements on type and style of label declarations.

The United States has prepared a background study on standards for poultry, which will be presented at the Commission session when the question of draft standards for poultry is to be taken up.

The International Federation of Margarine Associations has been working on a draft standard for this product for consideration by the Commission.

The United Kingdom has prepared a background paper on soft drinks for the Commission's consideration and possible further action.

At this session too, the Commission will consider in second reading draft standards on which governments participating in the work have already submitted their views and comments. These were drawn up before the Commission was constituted, and at its initial meeting in Rome last year were read for the first time. These include standards for cocoa beans, olive oil, some fresh fruits and vegetables, edible fungi, and the use of food additives.

The opportunity for all participating governments to submit to the Commission their views on all draft standards being considered for acceptance is provided for in the Commission's Rules of Procedure as an important safeguard for the interests of all concerned.

Foreign Food Laws Can Restrict Trade

By RAYMOND A. IOANES
Administrator
Foreign Agricultural Service

"Trade barrier" is a term we usually associate with import levies, seasonal quotas, gate prices, and the like. We often overlook food health laws and regulations or don't know that they also restrict agricultural trade. The current trend abroad is toward even more stringent food health controls.

Let me tell you about diphenyl. Foreign regulations issued in connection with its use on lemons have unquestionably hurt our exports of this fruit.

Diphenyl is a chemical which inhibits the growth of certain fungi on citrus fruit. The U.S. Food and Drug Administration has set the U.S. tolerance level of this fungistat at 110 parts per million. The United Kingdom has established the "safe" mark at 100 parts per million. West Germany and France feel that 70 parts per million is the proper tolerance. So far, so good.

West Germany, however, passed a food law in 1958 which prescribes that when citrus fruit is treated with diphenyl a sign must be displayed, which reads, "With diphenyl, peel unsuitable for consumption." I say, respectfully, that this wording is inaccurate and misleading. Citrus peel treated with diphenyl is perfectly safe for human ingestion when treated at the levels authorized by either West Germany or the United States. West German food chemists concur in this judgment. But the mandatory label with the damning word "unsuitable" remains. It has scared off consumers, of course. It has been a major factor in the decline of West Germany's imports of U.S. lemons from 1.7 million cartons in 1958 to less than 100,000 cartons in recent years.

What can be done?

Other U.S. farm products are affected by foreign health laws. Prominent on the list are fresh deciduous fruit, dried fruit, wheat flour, and poultry. Still more U.S. commodities will be affected if some foreign countries follow through on current proposals and set tolerances for pesticide residues drastically lower than those permitted by the United States.

All this brings me to the question: What can be done to ease the trade-hampering effects of foreign food laws?

The first thing the United States must do is arrive at a common meeting of the minds with "customer" countries as to which laws and regulations serve a proper function—and which are being misused.

Nobody can argue about general principles. All countries must safeguard their people with effective food health laws and regulations. But, in seeking what is "effective," governments differ widely in their judgments of what is "safe," or "necessary," or "desirable." These differences in viewpoint are what we need to understand—and, if we can, to reconcile.

Let's recognize at the outset that there are some fundamental philosophic differences between the United States and Europe with respect to the use of chemicals in food production or processing.

The United States holds to the doctrine that a chemical need not be classified as poisonous or deleterious *per se*. Sodium chloride—common table salt and one of the oldest food additives known to man—is a good example of what I mean. Salt is a chemical and taken in excess can be unsafe. But the mere fact that salt is a chemical should not prevent its use in safe amounts if such use can be shown to be beneficial in food processing.

We don't take the safety of agricultural chemicals for granted. Far from it. No new food additive may be used in or on food until the petitioner submits to the Food and Drug Administration evidence of its safety when tested on animals. If the material proves to be a safe component of food under proposed conditions of use, and will not promote consumer deception, the FDA issues regulations specifying how it may be used. These regulations are backed up by labeling of chemical agents and formulations containing them, by instructions in their proper use, by regular inspections, by sampling and analytical control. Violators are subject to legal action, which may include criminal prosecution.

Europe limits approval

Most European countries feel that the list of approved chemicals should be kept small—that additions to restricted lists should be granted only when they are "necessary" as well as "safe." "Necessity" is given as much weight in some countries as "safety."

Some countries have been reluctant to expand their list of permitted food additives even in the face of a showing of necessity and safety. They want their foods to be "naturrein"—naturally pure, that is—a product of bright sun, sparkling rain, and organically fertilized soil. This may be a desirable objective. It might even be attained if each family produced and processed its own food. But in this modern world, where division of labor is essential, where food must pass through many hands and travel long distances on its way from producers to consumers, compromises with "naturrein" have been necessary. Most countries have accepted the inevitability of compromises. The United States feels that safe food additives are justified when they maintain the nutritional quality of a food, enhance its keeping quality, make it more acceptable, aid in its processing, or improve its nutritional value.

U.S. preoccupation with foreign food laws is nothing new. For many years our agricultural exporters encountered problems in this area. These were handled largely on a case-by-case basis by U.S. agricultural attachés. Our attachés still function in this field with respect to specific cases, and will continue to do so. But the overall scope of the food health problem, and its intensification in recent years, have called for additional measures.

Establishment of the European Economic Community in 1958 probably was the principal event bringing food health matters to a focus. The Treaty of Rome, which established the EEC, provides for a common agricultural policy—a merging of the farm economies of the six member countries. Part of this merging process is the harmonization of existing national food health regulations. Harmonization almost certainly will mean, in turn, continued tightening of the regulations, at least in the case of some

of the countries of the European Economic Community.

Let's face it—Rachel Carson's book, "Silent Spring," also has been a factor. The book had a great impact in the United States, as you know, especially on nonfarm people. And this work, translated into foreign languages, has had a high popularity abroad. It undoubtedly has helped to creat a climate favorable to rigid foreign food health laws and regulations.

Department of Agriculture specialists have kept abreast of the shift toward more stringent controls and their effects on agricultural trade. They have followed foreign trends in food health legislation, monitoring and enforcement activities, and the thinking of food scientists. Their reports have laid the foundation for programs aimed in large part at assuring greater understanding among scientists and regulatory bodies in this country and abroad.

Specialist teams study problems

The exchange of technical information between teams of U.S. and foreign specialists is contributing greatly to this understanding. Work of the teams is financed in large part under authority of Public Law 480, with foreign currencies derived from overseas sales of U.S. farm products.

An American food science mission visited a number of Western European countries late in 1963. The group studied general provisions of food laws and regulations related to public health, the rational and scientific bases for them as viewed by foreign scientists and officials, and the nature and effectiveness of enforcement. Findings of these experts will be invaluable as we try to find solutions to the food health-trade barrier problems.

Typical of teams coming to the United States was the group of West German scientists who last spring surveyed the U.S. food health control system. In addition to talks with Washington officials, the group visited Florida, California, and Kansas, where they saw chemicals being applied to crops before and after harvest, and food regulation enforcement. They appreciate, I am sure, that the setting of tolerances or any other food health standards must be backed up by satisfactory programs for testing and control.

As part of the drive for improved understanding, the Department of Agriculture has stationed a food scientist in Western Europe on a full-time basis to represent the United States in the food law field. With headquarters at Brussels, he is analyzing European food laws and regulatory programs, maintaining contact with the officials and scientists developing them, and relaying information back to the United States. He is providing technical assistance to U.S. agricultural attachés and cooperating trade groups abroad. He is keeping in touch with international food and health organizations.

Other USDA efforts

The Department also has assigned a Washington staff member to the job of liaison on foreign food laws. His responsibility is to coordinate food law matters among U.S. agencies, groups, and individuals. He assists foreign teams visiting this country. And he helps to maintain a two-way flow of information between U.S. agencies and American representatives in foreign countries.

Private industry is augmenting the Department's efforts. The California-Arizona Citrus League, the National Canners Association, and the Northwest Horticultural Council have stationed technicians in Europe to analyze food laws which restrict trade in agricultural products. Other trade groups which have been active in the food law area include the Institute of American Poultry Industries and the Millers' National Federation.

The United States is taking part in work of the Food and Agriculture Organization and the World Health Organization to simplify and harmonize international food standards in a consolidated food code, or, more technically, a Codex Alimentarius.

Preparatory work on draft standards already is under way. Among the projects being carried forward is the development of draft lists of acceptable food additives, and the survey and designation wherever possible of proposed maximum levels of use for these additives in individual foods. A worldwide Expert Committee on Pesticide Residues has the responsibility of surveying and proposing, where possible, tolerances for pesticides in individual foods.

The second major objective of the United States in the food health-trade barrier area must be continued vigilance —backed up with research.

We have struck a reasonable balance in this country. We know that chemicals are essential to food production and processing. We know that with proper controls and safeguards they are not dangerous.

But we know that these matters must never be considered as closed—that we must be alert and resolve any doubts on the side of safety.

Work still to be done

Research is essential, of course. We can all be pleased that legislation recently carried an increase of almost $26 million in the Department of Agriculture's 1965 appropriation, the new funds to be used in carrying on a stepped-up program of pest control research and education.

Some work will be aimed at improved insect control through sterility methods. Illustrative of what can be done in this area is the eradication in the Southeast of the screwworm, a fly pest of livestock. This was accomplished by raising millions of male screwworms, sterilizing them with radioactive cobalt, and releasing them to mate with native female flies.

New biological studies will involve the use of parasites and predators against insects and weeds; diseases against insects and nematodes; and vaccines against animal parasites. Efforts will be made to breed plants with built-in resistance to diseases and insects. Also to be investigated are such fields of insect control as light, sound, and electromagnetic energy. Basic research will delve deep into the biology, physiology, pathology, and nutrition of insects, plants, and animals. Increased attention will be directed at more specific, less persistent conventional pesticides, improved methods of application and of detecting and determining pesticide residues, and effects of trace levels.

Our foreign friends can see from this program that the United States is sparing no expense or effort to keep our foods—what we consume here and what we export—wholesome and safe.

The United States is taking many steps to expand agricultural exports. We are working, through the General Agreement on Tariffs and Trade, to lower economic trade barriers. We carry on, with cooperating agricultural and trade groups, extensive market development activities. We

(Continued on page 16)

France Steps Up Promotion of Its Farm Products

Western Europe's No. 1 agricultural producer, France is having to seek out new markets and expand old ones for its growing farm surpluses.

By DUDLEY G. WILLIAMS
Assistant U.S. Agricultural Attachè, Paris

France in recent years has joined the ranks of surplus agricultural producers, sharing their dilemma of finding new markets for a growing farm output. To cope with this problem more effectively, France in 1961 lumped its existing promotional groups into a streamlined organization known as Société pour l'Expansion des Produits Agricoles (SOPEXA)—a move which has resulted in France's becoming an aggressive promoter of farm products on world and domestic markets.

Outgrowth of marketing problems

With the switch in the late 1950's from its traditional role of self-sufficiency to one of a surplus producer, France found marketing of its farm commodities becoming increasingly difficult. Burgeoning production of fruits, vegetables, and certain other perishables was further complicating the long-standing problem of chronic seasonal gluts in the market for fresh produce. At the same time, burdensome and expensive surpluses were emerging in nonperishables.

This changing situation focused serious attention for the first time on the inadequateness of past marketing efforts. Government and trade leaders, awakened by the seriousness of the lag between production and marketing, began to examine the means of correcting this difference. From this examination came the decision to promote French agricultural products in import markets around the world and to establish SOPEXA as the implementing tool.

SOPEXA is a joint-stock corporation controlled by the French Ministries of Agriculture and Finance, with a board of directors composed of members from both the government and the trade. Expenditures are met partially by contributions from participating commodity groups and partially by the French Government. At first, SOPEXA was responsible only for promotion in foreign markets; however, in 1962, this responsibility was broadened to include domestic markets as well.

Foreign market development

Foreign market promotion activities include planning and implementing official French participation in international food and agricultural fairs, as well as direct sales activities. The latter includes such things as planning food exhibits as part of "French Weeks" or "French Fortnights," both held in several West European countries. It also covers demonstrations in foreign department stores and supermarkets; the operation of French restaurants in foreign cities; the launching of publicity campaigns for a given product, such as wine or cheese; and the establishment of permanent SOPEXA offices abroad.

In the United States and Canada, SOPEXA activities are carried on by a U.S.-registered affiliate headquartered in New York City. The company—Foods from France (FFF)—has its own board of directors, the chairman of which currently is Assistant Director of SOPEXA. FFF assists French exporters in making contacts with interested U.S. and Canadian importers and actively promotes French foods in the U.S. and Canadian markets.

During "French Week," supermarket in Saarbruck, Germany, features French soups, canned beans, pasta products, pastries. (Photo courtesy SOPEXA.)

The 1964 schedule for major French food exhibits includes general fairs and special food shows in a number of U.S. cities, including New York, Chicago, Miami, Dallas, and San Francisco.

Domestic promotion

As in foreign market promotion, SOPEXA's domestic operations do not include actual commercial transactions but are limited to the establishment of an atmosphere favorable to the consumption of agricultural food products. Sales promotion on this front consists of special and timely publicity for products. For example, television and radio advertising may be devoted to fruits and vegetables at times when heavy supplies exert pressure on the local market. SOPEXA has also inaugurated a biannual international food exhibition, to be held in Paris for the first

(Continued on page 16)

Left, one of Turkey's modern feed plants. Above, inside plant, modern facilities do a good job of mixing and packaging feed.

Livestock Holds Potential For Turkey's Farm Economy

Turkey has long been a livestock country. Traveling through the farm areas one is amazed at the great numbers of livestock everywhere—not only cattle but sheep, goats, donkeys, water buffaloes, horses, and even camels. It is also surprising to find that these animals do as well as they do on the extremely poor grasslands that exist, and to learn that animal husbandry contributes about one-fourth of the total agricultural income.

The Turkish Government, however, is not content with the status quo of its livestock industry and in its agricultural planning has pinpointed livestock for development. The country's leaders feel, and rightly, that livestock has a much greater potential for boosting farmers' incomes and augmenting Turkey's foreign earnings than is being realized.

The country is located where there is a demand for livestock from practically all sides. Almost every trade agreement with the USSR lists cattle as one of the items, and annually large numbers of live cattle and sheep move across the border into Russia, principally from Kars in northeastern Turkey. From the southern border they cross into Syria; they are also shipped to Lebanon, Jordan, and Israel, and this year Iran negotiated the purchase of 1 million head of sheep. In 1963, Turkey shipped abroad nearly 1 million head, down slightly from the previous year, but still contributing importantly to the country's income.

Modern meat industry needed

While exports of meat are insignificant because of foot and mouth disease which keeps them out of the European countries, domestic demand is increasing. (The Veterinary Section of the Ministry of Agriculture is making good progress in clearing up this disease.) Until 1963 price ceilings were imposed on meat: as a result, there was no incentive for the farmer to produce a well-finished animal because he got little or nothing extra for it. With the lifting of price controls Turkey took the first step toward the creation of a modern meat industry, which should make it possible to price meat according to grades and to encourage fattening of stock.

Work is already proceeding on the determination of standards for carcasses and cuts. However, neither butchers nor consumers have sufficient knowledge of meat grading, so that once standards are set up there is an educational job to be done.

Animal husbandry still primitive

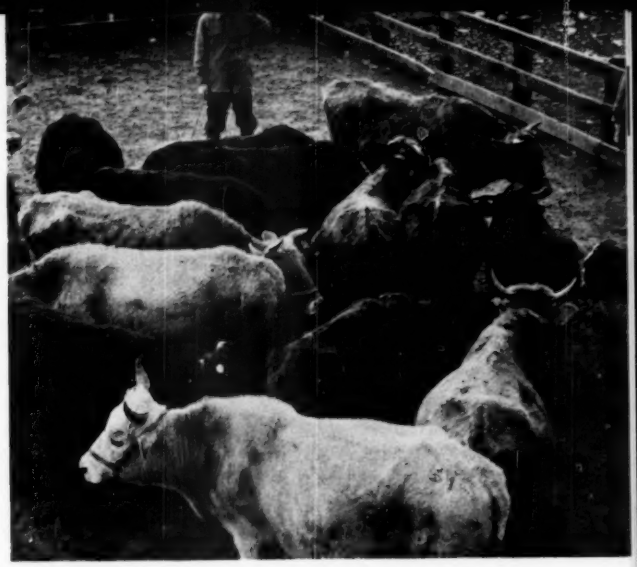
Turkey's livestock problems are not to be solved merely by the introduction of modern meat plants and meat grading. They begin back with grazing, feeding, stock.

In eastern Turkey the animals are still driven in nomadic fashion from one grazing land to another. In the western part of the country the pastures are better, less arid, and the herds are better too. But even there, animal husbandry, including the close management of herds and flocks as is known and practiced in European and American agriculture, does not prevail.

Most of the livestock are grazed over a long period of time, and supplemental feeding occurs only for an 8- to 10-week period in the severe winter months. Even at that time, feed consists of a roughage feeding of shredded straw, small amounts of hay in some areas, and occasionally small amounts of whole grains, such as barley and oats.

Also, Turkey's grazing lands are far below minimum limitations. After World War II, rangelands were plowed up to make room for crops, mainly grains. For a few years, the country's grain output soared—principally wheat—and then several years of hot dry weather reduced the harvests drastically, so that the country was obliged to import wheat. Now the trend is in the other direction. Long-range agricultural planning calls for putting some 12 to 15 million grain acres back into grass.

This article was prepared from a report by Gordon R. Schlubatis, former U.S. Agricultural Attaché, Turkey. Mr. Schlubatis also took the pictures reproduced here.



Left top, camel carries tobacco to market in southwest Turkey, and below, milking fat-tailed sheep on a farm in Thrace. Above, some farmers are feeding grain and supplements to finish cattle for market.

Though Turkey has neglected its pasturage and forage crops, it has, surprisingly enough, developed a livestock feed industry. This got started about 8 years ago when the Parliament authorized the Department of Agriculture to set up a feed industry directorate responsible for establishing feed plants and for conducting demonstrations on better feeding methods. Today some 16 technicians with agricultural backgrounds are supervising these plants, arranging the feeding demonstrations, and attempting through pamphlets and posters, to educate Turkish farmers in modern livestock feeding.

None of this is easy. Though feeds are available for all types of livestock including poultry, the average farmer knows little about them. The use of protein supplements is most uncommon; also, the use of balanced mixed feeds occurs only in a very limited way. In 1963, sales of all types of feed reached the small total of 21,879 tons, which is far below the potential of the feed plants.

Still, the demonstrations which have been set up in seven provinces of the principal livestock areas are making some headway. To date, the emphasis has been on the fattening of animals, and little has been done with increased dairy production through better management and feeding. About 48 percent of the country's milk is from cows and buffaloes, the rest from sheep and goats. The removal of price controls and the gradual introduction of livestock and poultry products at different prices depending upon the grade have also stimulated sales of mixed feeds.

So far all of Turkey's feed plants are government operated; however, with the view that the industry's expansion might be faster if these were privately run, the government is willing to transfer them to private companies who might become interested. According to Turkey's Five-Year Development Plan, the goal is to reach an annual output of 75,000 tons of feed by 1967.

Emphasis on breeding

According to estimates, Turkey's livestock in 1963 numbered slightly less than in the previous year.

LIVESTOCK NUMBERS (ALL AGES) 1962 AND 1963 COMPARISON

Type	1962	1963 [1]
	Thousand Head	*Thousand Head*
Sheep	31,614	30,500
Ordinary goats	16,420	15,000
Angora goats	5,655	5,500
Cattle	12,662	11,900
Buffaloes	1,160	1,100
Camels	53	55
Horses	1,238	1,100
Donkeys	1,880	1,800
Mules	208	199
Hogs	10	10
Total	70,900	67,164

[1] Unofficial preliminary estimates.
Source: State Institute of Statistics.

This reduction accords with Turkey's plan to cut back numbers without curtailing output of meat and livestock products—this to be achieved by feeding, and also by better stock.

For several years Turkey has been importing breeding stock—over 500 head of cattle in 1962, and nearly 400 head the following year. These are mostly dairy breeds—Jerseys, Holsteins, and Brown Swiss. Currently, there are plans to import even larger numbers of breeding animals from the Scandinavian countries, to enable Turkey to further its exports of live animals to nearby countries.

Byproducts neglected

Turkey has never made sufficient use of the byproducts of its meat industry. Of these, only intestines, skins, and offals are utilized, and blood and bones are mostly wasted, though these are important for feedingstuffs. Now being considered is the establishment of a bone meal plant in Kayseri. Also, there is an apparent shortage of tallow in Turkey (U.S. tallow is shipped to Turkey under P.L. 480), yet with the number of animals slaughtered each year, Turkey should be able to satisfy more of its domestic needs for animal fats.

Factors in Selling U.S. Cattle, Beef to Europe Include Price and Special Import Preferences

C. E. Murphey, *USDA Agricultural Marketing Service, reports on a 5-week study of cattle and beef requirements in the United Kingdom, Belgium, the Netherlands, France, West Germany, Switzerland, Spain and Italy. The study was part of a market development program of the American Meat Institute and the Foreign Agricultural Service to promote the sale of U.S. livestock products in Western Europe.*

During 1963, the eight countries' beef imports—accounting for one-fifth of their total consumption—were the highest on record, have continued upward measurably in 1964. These imports for the most part came from South America, Australia, and New Zealand, as they have for many years.

Now, however, with traditional suppliers unable to meet Western Europe's increasing needs for imported beef, the United States has a real opportunity to share in this market—provided, of course, that our beef is competitive in price.

Fresh beef is in biggest demand. Chilled and frozen beef offer longer-range possibilities for U.S. exports.

Market for live cattle

In at least three countries—Italy, Belgium, and the Netherlands—the preference for fresh beef is so strong that any exports from the United States will probably be live cattle for subsequent slaughter.

In Italy, where the live cattle export outlook appears most promising, importers have felt that the best solution to their beef shortage is to purchase 500 700-pound feeder cattle from the United States and feed them to 800-1,000 pounds before slaughter. Italy has already purchased some 2,500 head of U.S. feeder cattle over the past 3 months, and the importing of week-old U.S. Holstein calves for veal is underway.

Since last October, Italy has also imported some 50,000 Holstein steers from Argentina. Those being slaughtered at the time of my visit were 2 to 3 years old and were producing carcasses that would grade mostly low Standard. (The U.S. grades in descending order: Prime, Choice, Good, Standard, Grade, Utility, and Cutter).

The Netherlands and Belgium were importing live cattle—mostly steers—from England and Ireland for immediate slaughter. Those from England, 2 years old and weighing about 1,000 pounds, would grade mostly U.S. Good; cattle from Ireland, about the same weight, but 3 to 4 years old, would grade mostly U.S. Standard.

U.S. chilled and frozen beef

In addition to sales prospects for U.S. cattle, Western Europe offers long-range possibilities for exports of U.S. chilled and frozen beef—again, if our prices are competitive with those of other non-European suppliers. (Chilled beef is usually refrigerated to about 29-31 degrees Fahrenheit, will keep for a much longer period than fresh beef—which is held at around 36 degrees. Solidly frozen beef will remain in good condition for several months.)

Generally speaking, U.S. Standard grade beef—which accounts for about 11 percent of all beef produced in this country—has many of the characteristics sought by European importers. However, Europeans do not evaluate beef as we do here.

Under the U.S. grading system, the primary emphasis is on the quality of the lean—its color, texture, firmness, degree of marbling, and the maturity of the animal from which it came.

Conformation and fatness

Conformation is also a factor but is generally subordinate to quality. For example, a carcass with Choice conformation and average Standard quality would be graded Standard; but a carcass with unusually deficient conformation—say, Utility—and Good, would still be graded Standard.

In Western Europe, by contrast, the emphasis is on both conformation and fatness, with practically no consideration being given to the quality of lean beyond what would be classified U.S. Standard quality. Waste-conscious Europeans especially want beef that combines thick muscling with only a very thin covering of external fat.

A number of countries also prefer to import specific parts. For instance, in France, Switzerland, and Italy—and to a less extent in Belgium—the preference is for the "pistola." In terms of U.S. cuts, the pistola includes preferred portions of the round and the loin, and part or all of the rib. The pistola has practically all the flank and plate removed, plus kidney and pelvic fat, and the tail vertebrae.

Switzerland and Italy also prefer to have the hind shank and shank meat removed. Because their beef has such a thin layer of external fat, these pistolas are nearly "case ready," can be made into retail cuts with a minimum of trimming.

In addition to these general requirements, most of the countries visited had some distinct preferences.

The United Kingdom—which imports more beef than any country on the Continent, over half of its total beef consumption—is more tolerant of fat and prefers a higher quality beef than the other seven countries.

Quality market in U.K.

The majority of U.K. beef would grade U.S. Good, a considerable amount, Standard, and a smaller percentage, Choice. While there is a general preference for beef with only a modest covering of external fat, Scottish beef—which commands the highest price on the Smithfield market—has as much fat as most U.S. Choice beef.

There is also a growing demand for lightweight, young, very lean beef that would grade U.S. Standard and Good. Sizable shipments of this kind of beef were being received from Yugoslavia.

Conformation is a major consideration—beef with less than U.S. Good conformation would not be well accepted regardless of its other characteristics. Choice grade beef would be readily acceptable if it were plump-muscled and did not have much external fat. However, without an educational program to convince consumers that U.S. Choice beef is a premium product which merits a premium price, it is doubtful that a higher price could

be obtained for Choice than for Good.

In Italy, the second largest beef importer in Europe, the demand would be for very closely trimmed pistolas—preferably with three ribs, produced from young animals. Pistolas from 450 to 600-pound Standard grade carcasses would be preferred, with at least Good grade conformation and having not more than 0.2 inch of fat at the thinnest point over the ribeye. There is a definite preference for chilled over frozen beef in Italy.

West Germany, third largest beef importer, would probably purchase only frozen beef. Meat inspection regulations require that imported beef be in carcass form only. Apparently, West Germany puts less emphasis on conformation than any country visited, except Spain. The preference is for relatively young Standard or Good grade beef weighing 550-650 pounds, with not more than 0.3 inch of fat over the ribeye. As in the United Kingdom, U.S. Choice grade beef with these same characteristics would also be acceptable but probably would not command a premium without intensive promotion.

Spain's tight specifications

In Spain, the Government purchases all imported beef, which is frozen and in the form of full carcasses. Purchases are made on very limited specifications: weight (130-170 pounds per quarter); maturity (less than 3 years old); bone (not more than 18 percent); and fat (not more than 8 percent). The last beef purchase was from Argentina at 32 cents per pound. By U.S. standards, locally slaughtered beef was by far the poorest of any country visited. Very little of this would grade better than U.S. Utility. It was produced almost entirely from cows and bulls.

Switzerland, France, Belgium, and the Netherlands rank about equally as beef importers.

The Swiss want to import only pistolas, rumps, and loins (the forepart of the pistola). Preferences appeared to be almost the same as those in Italy, except that the Swiss prefer pistolas from carcasses weighing at least 550 pounds.

In France, the demand is again for pistolas, preferably containing eight ribs. French beef was notable for its heavy weight and thick muscling. Because there seemed to be less discrimination against mature beef in France than in the other countries visited, the possibilities of our exporting Utility grade beef seem greatest in France. However, to be acceptable, U.S. Utility grade beef should have a much higher degree of conformation than required by U.S. standards—preferably at least average Good. Also it should not have more than 0.3 inch of fat over the ribeye at the 12th rib.

In Belgium and the Netherlands, the preference is for relatively young beef. As in France, importers want it to be heavy, thickly muscled, and have a thin covering of external fat.

U.S. and Eastern Vegetable Oil Experts To Meet At Tehran To Discuss Production and Marketing

The Soybean Council of America is sending three of the U.S. industry's and Government's top vegetable oil research and production men to Iran to work at the "shirt-sleeve" level with technicians from Middle Eastern and Asian countries at a Council-sponsored Regional Oil Conference at Tehran, October 20-24. Many of the technical production and marketing problems that have developed in these areas in the processing, handling, and storing of U.S. soybean and cottonseed oils are expected to be resolved.

Vegetable oil technicians and government officials responsible for fats and oils production and marketing from West and East Pakistan, Turkey, Egypt, India, and Iran will present their problems at Tehran.

Representing the Council at the Conference will be: Dr. A. R. Baldwin, Director of Research of Cargill, Inc., Minneapolis; Dr. Karl F. Mattil, Associate Director of Research, Swift and Company, Chicago; and Dr. John C. Cowan, Chief, Oilseeds Crops Laboratory, Northern Utilization Laboratory, Agricultural Research Service, USDA, Peoria, Illinois.

The Conference will put primary emphasis on modern methods of soybean oil extraction, refining, and processing. By working directly with the technicians who actually process U.S. vegetable oils, it is expected that many of the technical problems dealing with the proper use of U.S. soybean and cottonseed oils can be ironed out during the 4-day session.

Among the many subjects up for examination are: The stability of soybean oil and flavor reversion problems; technical problems of degumming, refining, hydrogenating, winterizing, deodorizing, and the use of metal scavengers and anti-oxidants.

Others are the technical modification of soybean oil for use in vanaspati, margarine, shortening, cooking oil, salad oil and dressings, mellorine, filled milk, and other potential uses in the Middle East and Asia. The nonedible uses of soybean oil in soaps, paints, and resins will also be covered.

The Conference will provide a much needed exchange of technical experiences and data at the working level by U.S., Middle Eastern, and Asian technicians. It is expected to result in increased demand for U.S. soybean and cottonseed oils.

Value of U.S. Soybeans Tops Chinese in Japanese Analysis

U.S. soybeans were found to be worth about $9 per metric ton more than those of their chief competitor for the Japanese market in a comparative analysis made of U.S. and Chinese soybean imports by the Japan Oilseed Processors Association, which cooperates in U.S. soybean market development in that country.

This was the first time a dollar value had been placed on oil and meal differentials between U.S. and Chinese soybeans.

Ton for ton, U.S. soybeans were found to yield more oil than the Chinese beans—17.86 percent against 15.74 percent—and to contain considerably less moisture, 10.49 percent compared with 13.13 in Chinese beans.

In meal yield, Chinese soybeans had a slight edge—0.13 percent greater than the U.S. yield of 77.76 percent—and also contained less foreign material than U.S. shipments.

Adjusting for initial costs of the soybeans and Japanese prices for oil and meal, the final analysis showed U.S. soybeans to be worth $9.43 per metric ton over the computed value of Chinese soybeans.

Test results will be used by the American Soybean Association to demonstrate the advantages of U.S. soybeans in Japan, No. 1 buyer.

U.S. Leather Stars at Paris' Semaine du Cuir

More than 70 U.S. tanners—three times the number participating last year—cooperated with the National Tanners' Council and FAS in putting on the most comprehensive exhibit yet of U.S. leather and leather products at Paris' International Semaine du Cuir (Leather Week), September 10-15.

Some 300 U.S. leather manufacturers sent samples of their new season lines to Paris, center of Europe's leather fashions industry. The striking success of last year's exhibit prompted this enthusiastic response from the American leather industry, which includes the National Shoe Manufacturers Association, the Luggage and Leather Goods Manufacturers of America, National Handbag Authority, National Association of Leather Glove Manufacturers, and National Outerwear and Sportswear Association.

A key feature of the U.S. exhibit was a twice-daily fashion show during which models paraded the latest in U.S. high-fashion leather garments, footwear, and accessories before large international audiences. Over 25 countries were represented at the show.

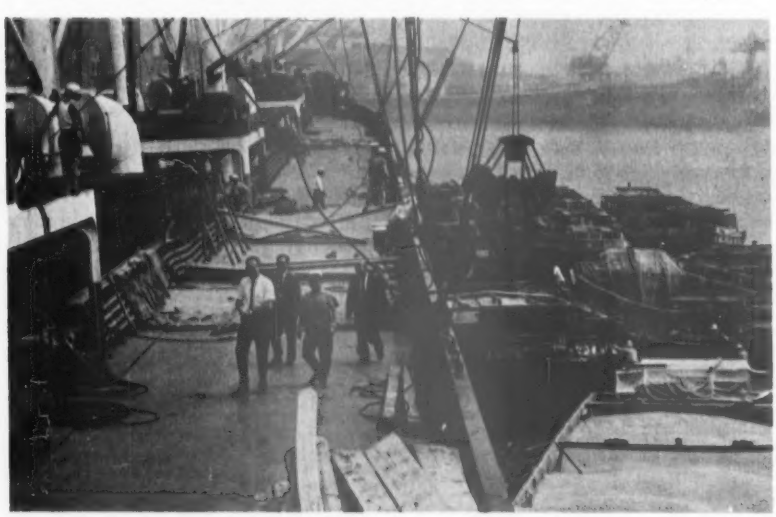
The National Tanners' Council used the same theme featured in previous European shows, "Quality and Value in Volume," which stresses the concept that volume production for mass consumption is consistent with quality, value, and chic in leatherwear. This theme underscored promotion in Europe and Japan last year, and was influential in upping 1963 sales of cattle hides and calf skins to $18 million in Europe, almost $29 million in Japan.

Soviet Officials in Canada

The Soviet Minister of Agriculture and six other Soviet farm officials have just ended a 21-day, coast-to-coast tour of Canada as guests of the Canadian Government. The invitation was extended last year during a similar tour of the USSR by Canadian Ministry of Agriculture officials.

The itinerary covered visits to grain storage elevators, the wheat plains of Saskatchewan, and farming areas in Alberta, Ontario, Quebec, and the Atlantic Provinces. In 1963-64, the USSR bought 253,597,000 bushels of wheat from Canada—the largest wheat deal between two countries in history for shipment in a single year.

First of New-Crop Western White Wheat Arrives in Japan



James Hutchinson, Director of the Wheat Associates' Tokyo office, foreground, and officials of Nitto Flour Mills inspect a cargo of 460,000 bushels of Western White wheat—the first of the new U.S. crop to arrive in Japan. The Nitto officials were reported pleased with the wheat's protein level and per bushel test weight. The United States exported nearly 30 million bushels of Western White to Japan last year, largest commercial sales ever recorded for the type. Promotion by WA and FAS with the Japanese noodle and confectionery trades helped sales.

Four U.S. Commodity Groups Exhibiting at 28th Levant Fair

U.S. agriculture is participating this year for the first time in the eastern Mediterranean's most important trade show, the 28th Fair of the Levant at Bari, Italy, September 10-25.

Four U.S. commodity groups which cooperate with FAS in overseas market development are exhibiting U.S. foods and feeds to a pre-show estimate of 2.5 million persons drawn from the Mediterranean area. This figure includes about 150,000 buyers and commercial visitors.

The Soybean Council of America, the U.S. poultry industry's International Trade Development Board (ITDB), U.S. Feed Grains Council, and the National Renderers Association have taken part this year in similar trade shows covering every area in Italy, a tribute to Italy's position as a major importer of U.S. products.

At Bari, the ITDB and the Soybean Council are utilizing demonstration kitchens with sampling and sales of barbecued chicken, turkey sandwiches, and potato pops fried in soybean oil. The SBC is also featuring the use of soybean meal in modern formula feeds. The Feed Grains Council and National Renderers, too, are stressing scientific animal and poultry feeding.

Last year, over 2,600 firms from 60 countries exhibited at the Levant Fair, attracted by the area's growth.

Amendment to U.S. Pear Act

Expected to become effective next month is an amendment to the USDA-administered Export Apple and Pear Act regulations to liberalize the exemption on U.S. pear shipments to Venezuela.

On the grounds that liberalization would help the U.S. pear industry to meet Venezuelan demand, the Northwest Horticultural Council has proposed that U.S. pear exporters be permitted to put any number of less-than-carload lots (lots of less than 400 boxes) of pears on one vessel as long as each lot goes to a different Venezuelan importer. Present regulations restrict each U.S. pear exporter to no more than a total of 400 boxes on any one vessel.

Venezuela is a major market for fresh U.S. pears, ordinarily ranking as third or fourth largest customer.

West Germany Sets Apple and Pear Tender

The Federal Republic has issued an import tender for apples and pears from the United States and Canada. Import licenses may be applied for until exhaustion of the undisclosed value limit but not later than December 30, 1964. Licenses will be issued only for products corresponding to at least EEC Class I Quality Norms. No deadline for customs clearance is specified.

A temporary embargo is possible, however. In case an embargo or exhaustion of value limits is announced, imports will be allowed only if products are bought, at the latest, 1 day prior to the announcement, and put on board ship, at the latest, 7 days after such announcement.

West German Import Tender on Canned Cherries

The Government of West Germany has announced an import tender for canned cherries in containers of less than 5 kilograms from the United States and Canada. Applications for import licenses may be made from September 15 to December 30, 1964, unless the quota of $375,000 is exhausted earlier.

Licenses will be valid from October 1 to December 31, 1964.

Greece Sets Raisin and Currant Support Prices

A Greek trade journal has recently published Governmental Acts Nos. 108 and 109 which provide for the prices of sultana raisins and currants, respectively, to be paid to growers for their 1964 crop.

Act No. 108 authorizes the Confederation of Sultana Cooperatives (KSOS) to receive any amount of raisins through December 31, 1964 at the following prices:

Grade	*Cents per lb.*
No. 1	14.4
No. 2	13.9
No. 4	13.6
No. 5	13.2

The Act establishes a committee, nominated by a common decision of the Ministers of Commerce and Agriculture. This committee will be responsible for disposing on both domestic and foreign markets of any amount of raisins which would seem appropriate with regard to stocks and crop expectations and which would be consistent with government export policy. The committee will also be responsible for establishing policies relating to sales prices, export, foreign competition, and marketing agreements with foreign competitors.

Act No. 109 authorizes the Autonomous Currant Organization (ASO) to pay currant growers the following average prices in the 1964-65 marketing year:

Region	*Cents per lb.*
Aegialia	13.5
Corinthia	12.9
Patras and Ionian Islands	12.7
Amalias and Trifylia	12.6
Other Elia and Pylia	12.4
Other Messenia	12.2

ASO is responsible for establishing prices by grades which will achieve the above averages.

Switzerland Importing More Dairy Products

Swiss imports of dairy products, especially butter, rose in the first half of 1964.

A 21-percent decline in the country's butter production contributed to a sharp rise in butter imports—to 11 million pounds from only 699,000 in the first half of 1963. Major suppliers were the United States, 1 million pounds; Sweden, Norway, and Finland, 2 million each; and Denmark, 3 million. Austria supplied most of the remainder.

Imports of cheese were up about 1 percent to 12 million pounds, of which the Common Market countries shipped more than 80 percent. In the same 6 months, Switzerland exported 34 million pounds of cheese, 2 million more than a year ago. Italy took 12 million pounds, France 6 million, the United States and West Germany approximately 4 million each, and Belgium 3 million. Canada and the United Kingdom took less than 1 million pounds.

Dried milk imports rose from 7 million pounds to 11 million of which the United States supplied 6 million. Other suppliers included Austria, France, and the Netherlands.

Exports of dried milk, at 5 million pounds, were somewhat less than those of a year ago. France—the largest single market—took 3 million pounds.

Australian Meat Shipments to the United States

Two ships left Australia during the first week of August with 2,741,760 pounds of beef for the United States.

Ship and sailing date	Destination [1]	Arrival date	Cargo	Quantity
				Pounds
Mariposa ----------	San Francisco	Aug. 23	Beef	31,360
August 6	Los Angeles	31	Beef	141,120
Ragna Bakke -----	Seattle	Sept. 26	Beef	67,200
August 7	Tacoma	27	Beef	44,800
	Portland	29	Beef	284,480
	Los Angeles	Oct. 6	Beef	1,800,960
	San Francisco	10	Beef	371,840

[1] Cities listed indicate location of purchaser and usually the port of arrival and distribution area, but meat may be diverted to other areas for sale.

U.S. Meat Imports Drop Sharply

U.S. imports of all meats in July 1964 were only about half as large as those in the same month of 1963, bringing cumulative January-July shipments to 641 million pounds, or 18 percent below those in the 1963 period.

Entries of beef during the first 7 months of 1964 declined 19 percent, with all principal suppliers shipping less than in 1963. Imports from Australia were down 8 percent; Mexico, 23 percent; New Zealand, 28 percent; and Ireland, 55 percent. Reduced imports were caused by greater U.S. production and larger shipments of Australian, New Zealand, and Irish beef to markets in Western Europe.

U.S. imports of pork in January-July were down moderately, while those of mutton and lamb fell sharply.

Imports of wool were 31 percent less than last year's. This decline reflects higher world prices and lower mill demand in the United States.

Imports of goat and kid skins were up slightly from the

1963 period. There was a moderate increase in imports of sheep and lamb skins, and a relatively big increase in those of pigskins. Most other hides and skins were off from the 1963 period.

Cattle imports totaled only 306,000 head in January-July 1964 compared wtih 549,000 a year earlier. The smaller trade reflects a decline in shipments from both Canada and Mexico.

U.S. IMPORTS OF LIVESTOCK PRODUCTS

Commodity	July		January-July	
	1963	1964	1963	1964
	1,000 pounds	*1,000 pounds*	*1,000 pounds*	*1,000 pounds*
Red meats:				
Beef and veal:				
Fresh & frozen, bone-in	1,373	697	10,944	8,235
Fresh & frozen boneless	95,312	39,910	494,956	407,694
Canned, including corned	12,130	7,728	63,976	47,218
Pickled and cured	46	9	333	172
Beef sausage	--	1,106	--	3,185
Other beef	2,436	1,106	15,351	6,362
Veal, fresh & frozen	1,283	1,152	10,431	10,564
Total beef and veal	112,580	51,708	595,991	483,430
Pork:				
Canned				
Hams & shoulders	14,147	11,640	84,367	81,098
Other pork	5,847	6,184	43,036	40,175
Total pork	19,994	17,824	127,403	121,273
Mutton and goat	5,460	1,967	47,162	28,844
Lamb	1,525	1,182	12,420	7,406
Total red meat	139,559	72,681	782,976	640,953
Variety meat	233	59	1,469	846
Wool (clean basis):				
Dutiable	6,852	7,168	76,142	54,747
Duty-free	22,047	9,787	105,286	69,757
Total wool	28,899	16,955	181,428	124,504
	1,000 pieces	*1,000 pieces*	*1,000 pieces*	*1,000 pieces*
Hides and skins:				
Cattle	39	36	245	216
Calf	100	116	483	330
Kip	85	141	637	608
Buffalo	41	35	363	281
Sheep and lamb	3,709	3,243	19,274	21,347
Goat and kid	1,275	1,157	8,816	8,836
Horse	36	22	281	252
Pig	75	203	610	1,090
	Number	*Number*	*Number*	*Number*
Live cattle [2]	26,586	11,539	548,647	306,147

[1] Owing to changes in the tariff schedule, statistics for 1963 and 1964 are not completely comparable. [2] Includes cattle for breeding.
U.S. Department of Commerce, Bureau of the Census.

U.K. Meat Imports Decline

Imports of all types of meat into the United Kingdom in January-July 1964 totaled 1.6 billion pounds, 100 million less than a year earlier. Most of the decline was in imports of beef.

Beef and veal imports were down 16 percent from January-July 1963, mainly because of the decline in Argentine shipments. Imports from Australia, New Zealand, Uruguay, and Eire were sharply above a year earlier.

Entries of bacon were only slightly smaller than in 1963. Imports from Ireland were greater than a year earlier, but those from all other major sources were down.

Imports of lamb and mutton this year were down 3 percent from 1963. Larger arrivals from New Zealand and Ireland were more than offset by smaller arrivals from Australia and Argentina. Imports of pork, other than bacon were up considerably. Imports of variety meats were also up, by 4 percent.

U.K. IMPORTS OF MEAT

Item	January-July	
	1963	1964
Beef and veal:	*Mil. lb.*	*Mil. lb.*
Australia	17.3	58.7
New Zealand	3.3	22.1
Other Commonwealth countries	18.5	17.9
Argentina	333.2	192.6
Uruguay	37.1	50.9
Eire	16.8	21.3
Netherlands	4.6	3.6
Other foreign countries	40.3	28.8
Total	471.1	395.0
Lamb and mutton:		
New Zealand	483.5	490.9
Australia	29.6	21.5
Argentina	30.6	16.4
Eire	11.1	11.9
Other countries	5.3	1.5
Total	560.1	542.2
Bacon:		
Denmark	381.6	375.0
Poland	66.1	65.4
Eire	31.0	33.0
Sweden	12.9	11.4
Netherlands	12.7	8.9
Other countries	7.1	5.0
Total	511.4	498.7
Other pork	10.1	12.5
Variety meats:		
Beef	60.2	60.4
Veal	2.2	1.5
Mutton	8.3	8.6
Lamb	28.3	30.9
Pork	22.5	24.8
Total	121.5	126.2
Total, all meats	1,674.2	1,574.6

Comtel Reuter.

Canada's Rapeseed Crop At Record; Flaxseed Down

Canada is harvesting a record crop of rapeseed, but flaxseed production is down moderately from last year, according to estimates of the Dominion Bureau of Statistics based on yields indicated as of August 15. Realization of these estimates is dependent upon satisfactory weather during the remainder of the growing and harvesting season.

CANADIAN FLAXSEED AND RAPESEED ACREAGE, YIELD PER ACRE, AND PRODUCTION

Year	Acreage	Yield per acre	Production
FLAXSEED:	*1,000 acres*	*Bushels*	*1,000 bushels*
1960	2,508	9.0	22,571
1961	2,086	6.9	14,478
1962	1,445	11.1	16,042
1963	1,682	12.6	21,116
1964 [1]	1,916	10.2	19,598
RAPESEED:		*Pounds*	*Mil. lb.*
1960	763	729	556
1961	710	790	561
1962	371	789	293
1963	478	874	418
1964 [1]	700	846	592

[1] As indicated on the basis of conditions on or about August 15. Dominion Bureau of Statistics, Ottawa.

Rapeseed production, estimated at an alltime high of 592 million pounds, is over 40 percent above the 1963 crop and more than double the 1955-59 average. Seeded acreage increased 46 percent from last year's, but average yields, at 846 pounds per acre, are off by 3 percent. Alberta is expected to account for 57 percent of the crop, Saskatchewan for 32 percent, and Manitoba for 11 percent.

At an estimated 19.6 million bushels, flaxseed production is down about 7 percent from 1963 and 13 percent

from the 1955-59 average. Seeded acreage increased by 14 percent from last year, but average yields, at 10.2 bushels per acre, have declined by about one-fifth. Manitoba accounts for about 47 percent of the crop, Saskatchewan about 25 percent, and Alberta about 22 percent.

Argentine Grain Council Rejects Bids on Linseed Oil

The Argentine Grain Council on September 3 offered 26,000 tons of linseed oil for sale. Bids were received for only 1,400 tons, at prices ranging from 25.65 to 25.71 pesos per kilogram (about 138 pesos=US$1; 1 kg.=about 2.2 lb.), and all were rejected.

According to trade sources, the Council is holding out for about 27 pesos per kilogram. Earlier the Board had rejected an export firm's offer to purchase 9,600 tons of linseed oil at a reported 26 pesos per kilogram for shipment in September-October (*Foreign Agriculture*, Aug. 31, 1964).

Syria's 1963-64 Cotton Crop a Record

The 1963-64 cotton crop in Syria is now estimated at a record 700,000 bales (480 lb. net), up somewhat from earlier estimates and slightly above the 689,000-bale outturn in 1962-63. The 1963-64 crop was produced on 721,000 acres, slightly less than the 747,000 devoted to the 1962-63 crop.

Preliminary reports indicate the 1964-65 Syrian cotton harvest, just beginning, may be from 10 to 15 percent above the 1963-64 production. Area planted to the 1964-65 crop reportedly is about 5 percent above the 1963-64 cotton area.

Exports of cotton from Syria during the full 1963-64 crop year (August-July) amounted to 608,000 bales, slightly below the 614,000 bales shipped in 1962-63. Quantities exported to principal destinations from August 1963 through July 1964, with comparable 1962-63 figures in parentheses, were Mainland China 203,000 (78,000); the USSR 90,000 (62,000); Rumania, 82,000 (77,000); France 46,000 (125,000); Poland 27,000 (25,000); Lebanon 25,000 (27,000); Yugoslavia 23,000 (1,000); Bulgaria 20,000 (1,000); Italy 15,000 (60,000); Netherlands 15,000 (10,000); Czechoslovakia 10,000 (27,000); Hong Kong 10,000 (8,000); and Japan 8,000 (6,000).

Shipments to Communist countries increased substantially, to 465,000 bales, or about three-fourths of total exports, from 289,000 in 1962-63.

Cotton consumption in Syria during the 1963-64 season was about 95,000 bales, up considerably from the 77,000 bales used in 1962-63. Ending stocks on July 31, 1964, were about 62,000 bales.

Prices of Syrian cotton in West European import markets have strengthened in recent weeks, as active inquiry from Communist countries continues. On August 27 Syrian SM 1-1/16 inch cotton was quoted at 28.36 U.S. cents per pound, c.i.f. Liverpool (October-November delivery), while M 1-1/16 inch was 28.54. Comparable qualities of U.S. cotton were offered at 28.48 and 28.30 U.S. cents per pound, respectively.

U.S. Tobacco Exports in July 1964

U.S. exports of unmanufactured tobacco in July 1964, at 32.8 million pounds, were 1.4 percent smaller than those for July 1963. Export value, however, was $26.1 million, compared with $24.5 million last year.

Exports of flue-cured, at 25.1 million pounds, were a little under last July's but those of burley rose from 2.0 million pounds to 3.9 million. Exports of most other kinds were down.

Total exports for January-July 1964, at 234.5 million pounds, were 12.5 percent larger than those for the same period last year, while the value, at $177.1 million, was up 12.2 percent. During this 7-month period, exports of flue-cured, burley, and Kentucky-Tennessee fire-cured increased from last year, but those of Virginia fire-cured and Maryland were somewhat smaller.

Exports of tobacco products in July 1964 were valued at $10.9 million, compared with $10.6 million last year. Cigarette exports, at 2,148 million pieces, rose 8 percent. Exports of cigars, cheroots, and smoking tobacco in packages also were larger. For January-July 1964, total value of tobacco product exports was $70.2 million, compared with $67.4 million for the same period last year.

U.S. EXPORTS OF UNMANUFACTURED TOBACCO
(Export weight)

Kind	July		January-July		Percent change from 1963
	1963	1964	1963	1964	
	1,000 pounds	*1,000 pounds*	*1,000 pounds*	*1,000 pounds*	*Percent*
Flue-cured	26,130	25,120	155,854	177,308	+ 13.8
Burley	1,978	3,943	24,907	25,404	+ 2.0
Dark-fired Ky.-Tenn.	1,575	621	8,214	9,237	+ 12.5
Va. fire-cured [1]	153	396	2,888	2,668	— 7.6
Maryland	1,832	532	6,013	5,596	— 6.9
Green River	242	106	466	523	+ 12.2
One Sucker	5	--	138	56	— 59.4
Black Fat, etc.	311	422	2,575	1,870	— 27.4
Cigar wrapper	515	321	2,799	3,647	+ 30.3
Cigar binder	70	36	561	1,093	+ 94.8
Cigar filler	--	110	169	349	+106.5
Other	404	1,147	3,829	6,777	+ 77.0
Total	33,215	32,754	208,413	234,528	+ 12.5
	Mil. dol.	*Mil. dol.*	*Mil. dol.*	*Mil. dol.*	
Declared value	24.5	26.1	157.9	177.1	+ 12.2

[1] Includes sun-cured.
Bureau of the Census.

U.S. EXPORTS OF TOBACCO PRODUCTS

Product	July		January-July		Percent change from 1963
	1963	1964	1963	1964	
					Percent
Cigars and cheroots *1,000 pieces*	2,626	3,597	18,309	24,575	+34.2
Cigarettes *Million pieces*	1,990	2,148	13,370	13,598	+ 1.7
Chewing and snuff *1,000 pounds*	35	21	329	211	—35.9
Smoking tobacco in pkgs. *1,000 pounds*	60	94	474	846	+78.5
Smoking tobacco in bulk *1,000 pounds*	1,206	673	6,001	5,577	— 7.1
Total declared value *Million dollars*	10.6	10.9	67.4	70.2	+ 4.2

Bureau of the Census.

Rhodesian Flue-Cured Auction Prices

Auction prices of Rhodesian flue-cured on the Salisbury market for the 26th week of sales, average the equivalent of 25.4 cents per pound. About 11 million pounds were sold during the week ended September 3.

Season sales through the 26th week totaled 260.6 million pounds at an average of 32.3 cents. Sales were completed during the 24th week a year ago and amounted to 194.8 million pounds at an average of 48.6 cents.

U.S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C. 20250

OFFICIAL BUSINESS

POSTAGE AND FEES PAID
U.S. DEPARTMENT OF AGRICULTURE

To change your address or stop mailing, tear off this sheet and send to Foreign Agricultural Service, U.S. Dept. of Agriculture, Rm. 5918, Washington, D.C. 20250.

Foreign Food Laws Can Restrict Trade

(Continued from page 6)

operate a Food for Peace program, which is helping us—as we help less developed countries—to build permanent commercial markets for our farm products.

All this effort is reflected in increasingly large agricultural exports. In the fiscal year 1963-64, we set an all-time high record when we shipped overseas $6.1 billion worth of U.S. farm products.

The food health area definitely needs work and attention for the benefit of ourselves and other countries. Greater understanding among nations with respect to food laws can do in this area what trade negotiations can do in the economic field. We know what our problems are. We have made a start toward solving them. With good will, energy, and persistence, we will solve them.

France Steps Up Promotion of Its Farm Products

(Continued from page 7)

time in November 1964 and every 2 years thereafter.

SOPEXA is generally recognized to be effectively carrying out the mission for which it was designed and is expected to play an increasingly important role in the marketing of French agricultural products at home and abroad. The government's confidence in this program is pointed up by the tremendous increase in its contributions to SOPEXA. For 1964, government contributions totaled about $7.3 million—more than 40 percent above those for last year and more than four times those in 1962. Almost half of the 1964 budget is being spent on foreign promotion.

Related organizations

Besides expanding the activities of SOPEXA, the French Government has recently established two supporting agencies. One, Compagnie pour Favoriser la Recherche et l'Elargissement des Débouchés Agricoles (COFREDA), has the responsibility of informing producers and producer groups of marketing opportunities and of keeping production in line with demand. The other, Centre National des Expositions et Concours Agricoles (CENECA), will be in charge of organizing commodity group participation in food and agricultural fairs. Plans are to eventually organize a committee to coordinate the work of these three promotional organizations.

WORLD CROPS AND MARKETS INDEX

Cotton

15 Syria's 1963-64 Cotton Crop a Record

Dairy and Poultry Products

13 Switzerland Importing More Dairy Products

Fats, Oilseeds, and Oils

14 Canada's Rapeseed Crop at Record; Flaxseed Down
15 Argentine Grain Council Rejects Bids on Linseed Oil

Fruits, Vegetables, and Nuts

13 West Germany Sets Apple and Pear Tender
13 West German Import Tender on Canned Cherries
13 Greece Sets Raisin and Currant Support Prices

Livestock and Meat Products

13 Australian Meat Shipments to the United States
13 U.S. Meat Imports Drop Sharply
14 U.K. Meat Imports Decline

Tobacco

15 U.S. Tobacco Exports in July 1964
15 Rhodesian Flue-Cured Auction Prices

AID
CULTURE

REDA),
nd pro-
keeping
tre Na-
NECA),
partici-
eventu-
of these

d Down
seed Oil

erries
ces

tes

Agriculture